

Soups

cup - 6 bowl - 8 quart - 15
Black Bean
Chicken (organic), Vegetable and Ginger
Ask about our Soup of the Day

Appetizers

Guacamole and chips and salsa ...8
Calamari...10
Buffalo Chicken Wings w/ CruDeTe, Ranch & Hot sc.
reg order 1/2 lb 8, Double order +4
Chips and salsa...3
Onion Rings ...5 Org. Chicken Liver Paté...8
Giant Shrimp cocktail (2 colossal shrimp)...12
Fried Oysters with Cajun Remoulade ...8

Salads

Garden Salad 7
Caesar Salad 8
Greek Salad 16
Avocado Shrimp & Crab Salad 16
Cobb Salad (see lunch specials)
Add to any Salad or Pasta Dish Chicken Breast... + 7
Grilled Salmon... + 13, Giant Shrimp + 6

Pasta

Lasagne, fresh mozzarella, grilled veggies 14
Eggplant Parmesan on Spaghetti 14
Spaghetti & Meat Balls 14
Fettuccine Trifolati (creamy mushroom trio parmesan sauce) 17
Spaghetti Marinara 11
Gluten free pasta available +2

Sandwiches (choose sides a la cart)

BLT ... 10 add avocado +1
Turkey Club Classic ... 15 add green chile +1
Reuben ... 15 Italian MeatBall Sub...12
Steak Sandwich on Sub ... 19 Tuna Sal...10
BBQ Brisket on Sub ... 15 Veggie on Focaccia ... 11
Grilled Cheese & Tomato ... 8 Add green chile +1
1/2 sandwich with soup or salad ... 12
GF bread +1.00

*Steak San and Club not available as 1/2 sandwich

Joe Burgers

Our burgers are made with local grass-finished Beef from BerryBeef, Shepherd's Certified Organic Lamb or NMBest Bison

Compared to grain-finished feed-lot meat, grass-finished meat has 4 times more vitamin E, 5 times more CLA, an anti-cancer compound, 3 times more omega-3s and twice the beta carotene. It's lower in calories and saturated fat. Not only are you getting the best burger meat anywhere, but it can be said here's a burger that's truly good for you!

Served on a fine Fano toasted brioche bun with lettuce, tomato and onion. (Gluten-free bun +1)

Beef Burger local grass fed and finished 11

Buffalo (Bison) Burger grass fed and finished 14

Lamb Burger Certified Organic grass finished 15

Choose your favorite toppings:

blue cheese, Tucumcari feta, bacon, sauteed mushrooms, avocado, green chile, grilled onions, provolone, cheddar, Swiss cheese & house-made fresh mozzarella @ 1

Triple B Burger

Beef Burger with Bleu cheese, Bacon and BBQ sauce 13

Green Chile Cheese Buffalo Burger

Joe's Best Seller!

Fresh ground NM Bison topped with sharp cheddar and NM green chile 15

Greek Lamb Burger

Fresh ground NM Certified Organic Lamb with Tucumcari feta & chopped calamata olives. 16

Mushroom Burger (Vegetarian)

A trio of Portabello, Shiitake and Oyster mushrooms sautéed with garlic and olive oil topped with melted parmesan 14

[all prices are subject to change without notice]

Consumer Advisory: Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions

Entrées served with choice of two sides

Atlantic Salmon Filet 22
Chopped Steak with onions, mushroom and gravy
BerryBeef 19, Buffalo 23, Organic Lamb 24

1/2 Rack Of Lamb 27
Full Rack of Lamb 39
Herb Grilled ORGANIC Chicken 21
House smoked BBQ Brisket 19
Rib-Eye Steak 8 oz w/ fried Onions 29
Monday, Sausage & Sauerkraut
Tuesday, Spagetti Bolognese
Wednesday, Meatloaf
Thursday, Roast Duck Dinner
Friday lunch, Fish & Chips
Friday dinner, Prime Rib Dinner
Saturday, Breakfast until 2 pm
Sunday Brunch starting 9am - 2:30

Sides (a la carte)

Mashed potato 5 Cole Slaw 3 Onion Rings 5
Green Chile 2 French Fries 5 Sautéed spinach 5
Vegetables du Jour 5 Rice Pilaf 4 Side Salad 4

Desserts

Our desserts and truffles are made in house fresh daily. They vary from day to day but include: triple berry peach pie, choc Swiss buttercream cake (GF), banana cream pie, chocolate mousse pie, cheese cake, bread pudding, cream puffs, a selection of **Gluten Free** desserts, chocolate eclairs, and our hand-made french chocolate truffles.
Prices range from 2.25 - 10

Whole Desserts (24 hour advance order)

Whole pecan or fruit pies
Gluten free desserts
Banana or Coconut Cream
Whole fruit pie made with **local organic** fruits
Whole Chocolate Mousse Pie
Joe's Chocolate Truffles
Carrot Cake Chocolate Layer Cake
Birthday cakes, Petite Fours and finger dessert trays
- baked and priced to order

Pizza thin crust NY style

- Plain Cheese** 10" 9. (small) 16" 15. (X-Large)
- Giovanni** – Montrachet goat cheese, roasted red peppers, roasted garlic cloves and fresh oregano 10" 16. 16" 29.
- Greek** – Feta cheese, calamata olives, sun-dried tomatoes, garlic, cucumbers & oregano 10" 15. 16" 27.
- Veggie** - mushroom, tomato, spinach, green pepper, zucchini, onion and garlic 10" 14. 16" 26.
- Deluxe** – pepperoni, sausage, mushrooms, onions, green peppers, black olives, tomatoes 10" 15. 16" 27
- Three-Mushroom** - shiitake, oyster and portabello mushrooms sauteed with garlic cloves, reggiano cheese 10" 15. 16" 27.

GLUTEN FREE PIZZA AVAILABLE IN 10" SIZE +1.50
ALL PIZZAS ARE MADE WITH OUR OWN HOUSE MADE FRESH MOZZARELLA, MADE MANY TIMES A DAY. CRUST MADE DAILY WITH NM ORGANIC FLOUR.

Build your own Pizza

favorite toppings : small + 1, x-Large + 2.

- Mushrooms •onions •green peppers •NM green chile
- black olives •pineapple •jalapenos •tomatoes
- cucumbers •roasted garlic

premium: small + 2, x-Large + 4.

- Roasted red peppers •Tucumcari feta •sundried tomatoes
- pesto •sausage •pine nuts •calamata olives
- bleu cheese •pepperoni •ham •caramelized red onions
- artichoke hearts •extra-mozz •spinach •bacon

extra ordinary : small + 3, x-Large + 7.

- House-smoked salmon •goat cheese •chicken breast
- fresh NM grass-finished ground beef or buffalo

The Red Room is perfect for special events and parties large and small.
Call us about all the possibilities! 471-3800

Breakfast Menu 8:00am-11am daily

On Sunday, Brunch is served from 9:00am - 2:30pm with additional dishes we use organic egg from Organic Valley

- MorningGlory Muffin** 5
high protein, gluten free, delicious!
- Blue Corn Pinon Pancakes** 8
Santa Fe's own, stack of 5
- Breakfast Burrito** 11
Eggs, potatoes, cheese, red or green
Add bacon, ham or homemade sausage +2
- French Toast** 3 slices with syrup & butter 9
Add bacon, ham or homemade sausage +2
- Granola** 4
Add fresh fruit +3
- Joe's Scramble** eggs scrambled with 12
Mushrooms, onions, peppers, cheese, potatoes, sausage, ham & bacon
- 2 Eggs any style**, potatoes and toast 9
Add bacon, ham or homemade sausage +2
- Bagel and Schmeear** 7
Toasted bagel with whipped cream cheese
- Breakfast Enchilada** 11
Corn tortillas layered with scrambled eggs and cheese then topped with chile and an over easy egg. Add bacon, ham or sausage +2
- Huevos Rancheros** with red or green chile 11
Add bacon, ham or homemade sausage +2
- Steak and Eggs**, lean & juicy 6 oz. 18
flatiron steak 2 eggs, home fries and toast
- 3 Egg Omelets** with home fries and toast 12
Western: cheddar, ham, onions and green peppers
Garden: home made fresh mozzarella, veggies
Cheese: Swiss, provolone, cheddar or mozzarella
- Quiche du Jour** served with salad greens 13
- M.E.H.A.** - English Muffin, Egg, Ham, Avocado 7
- Cowboy Jack** - 2 eggs, 2 slices bacon, 12
2 blue corn pinon pancakes and potatoes
- Light Breakfast Combo*** 9
1 egg, 1 slice bacon or homemade sausage or ham, 1 piece of toast, potatoes and Ohori's organic coffee *(coupons are not valid on this item)



*Locally Sourced
 European Influenced
 And Utterly Delicious
 AMERICAN COMFORT FOOD*

**Breakfast, Lunch, Dinner,
 Sunday Brunch & Catered Events**

What distinguishes Joe's is our passion for a local and sustainable food supply. Well over 50% of our food budget is allocated to local foods. Check out our local farm and ranch partners in our newsletter, "DiJa Know"

**Gluten Free Menu Available
 Daily Specials - for Lunch and Dinner**

2801 Rodeo Road at Zia, Santa Fe, NM

505-471-3800
www.JoesDining.com

OPEN DAILY 8:00AM - 8:30PM

"celebrating and serving local farm foods since 2002"